



Environmental Services Department



Violation Descriptions

There are 54 violation areas that are marked either in, out, not observed, or not applicable.

The violation designation: priority (P), Priority Foundation (Pf), or core (C) along with the code reference has a brief violation description regarding what the violation specifically applies to.

P - Priority means a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard.

Pf - Priority foundation means a provision in this Code whose application supports, facilitates or enables one or more PRIORITY ITEMS.

C - Core means a provision in this Code that is not designated as a PRIORITY ITEM or a PRIORITY FOUNDATION ITEM.

Violation Status

IN – Items covered under this heading are in compliance (No violation observed)

OUT – Items covered under this heading are not in compliance (Violation observed)

N/O (Not observed) – The facility conducts the operations but you were unable to view them (i.e. the facility cools food at the end of night and you are there earlier and do not observe the cooling process)

N/A (Not Applicable) – The facility does not conduct the operations covered under that violation area (i.e. cooking temperatures in an ice cream shop)

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
Supervision - Demonstration of Knowledge	Pf	2-101.1	Assignment(Responsibility)	1	RF
	Pf	2-102.11(A), (B) and (C)(1), (4)-(16)	Demonstration(Knowledge)	1	RF
	Pf	2-103.11 (A)-(O)	Person-In-Charge(Duties)	1	RF
Employee Health - Management awareness; policy present	Pf	2-102.11(C)(2),(3) and (17)	Demonstration(Knowledge)	2	RF
	Pf	2-103.11(M)	Person-in-Charge(Duties)	2	RF
	P	2-201.11(A), (B), (C), & (E)	Responsibility of Permit Holder, Person-in-Charge, and Conditional Employees (Responsibilities and Reporting Symptoms and Diagnosis)	2	RF
Employee Health - Restriction and exclusion	P	2-201.11 (D) and (F)	Responsibility of Permit Holder, Person-in-Charge, and Conditional Employees (Responsibility of the PIC to Exclude or Restrict)	3	RF
	P	2-201.12	Exclusions&Restrictions	3	RF
	P	2-201.13	Removal, Adjustment, or Retention of Exclusions & Restrictions	3	RF
Good Hygienic Practices - Proper eating, tasting, drinking, or tobacco use	C	2-401.11	Eating, Drinking, or Using Tobacco (Food Contamination Prevention)	4	RF
	P	3-301.12	Preventing Contamination When Tasting	4	RF
Good Hygienic Practices - No discharge from eyes, nose, and throat	C	2-401.12	Discharges from the Eyes, Nose, and Mouth	5	RF
Preventing Contamination by Hands - Hands clean and properly washed	P	2-301.11	Clean condition-Hands and Arms	6	RF
	P	2-301.12	Cleaning Procedure	6	RF
	P	2-301.14	When to Wash	6	RF
	Pf	2-301.15	Where to Wash	6	RF
	Pf	2-301.16	Hand Antiseptics	6	RF
Preventing Contamination by Hands - No bare hand contact with RTE foods	P	3-301.11	Preventing Contamination from Hands	7	RF
	P	3-801.11(D)	Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods	7	RF
Preventing Contamination by Hands - Adequate handwashing sinks, supplied and accessible	Pf	5-202.12 (A)	Handwashing Sinks, Installation	8	RF
	C	5-202.12 (B-D)	Handwashing Sinks, Installation	8	RF
	Pf	5-203.11	Handwashing Sinks - Numbers and Capacities	8	RF
	Pf	5-204.11	Handwashing Sinks - Location and Placement	8	RF
	Pf	5-205.11	Using a Handwashing Sink-Operation and Maintenance	8	RF
	Pf	6-301.11	Handwashing Cleanser, Availability	8	RF
	Pf	6-301.12	Hand Drying Provision	8	RF

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Preventing Contamination by Hands - Adequate handwashing sinks, supplied and accessible	C	6-301.13	Handwashing Aids and Devices, Use Restrictions	8	RF
	C	6-301.14	Handwashing Signage	8	RF
Approved Source - Food obtained from approved source	P	3-201.11 (A-B)	Compliance with Food Law (approvedsource)	9	RF
	Pf	3-201.11 (C-E)	Compliance with FoodLaw (source for whole-muscle,intact beef)	9	RF
	C	3-201.11 (F-G)	Compliance with Food Law (safe handling instructions)	9	RF
	P	3-201.12	Food in a Hermetically Sealed Container	9	RF
	P	3-201.13	Fluid Milk and Milk Products	9	RF
	P	3-201.14	Fish	9	RF
	P	3-201.15	Molluscan Shellfish	9	RF
	P	3-201.16	Wild Mushrooms	9	RF
	P	3-201.17	Game Animals	9	RF
	Pf	3-202.110 (A)	Juice Treated-Commercially Processed (processed under HACCP)	9	RF
	P	3-202.110 (B)	Juice Treated -Commercially Processed (pasteurized)	9	RF
	P	3-202.13	Eggs	9	RF
	P	3-202.14	Eggs and Milk Products, Pasteurized	9	RF
	P	5-101.13	Bottled Drinking Water	9	RF
Approved Source - Food received at proper temperature	P	3-202.11 (A) (C) (D)	Temperature(receiving)	10	RF
	Pf	3-202.11 (E) (F)	Temperature (receiving-frozen, free from evidence of temp.abuse)	10	RF
Approved Source - Food in good condition, safe and	P	3-101.11	Safe,Unadulterated and Honestly Presented	11	RF
	Pf	3-202.15	Package Integrity	11	RF
Approved Source - Required records available: shellstock tags, parasite destruction	Pf	3-202.18 (A)	Shellstock Identification	12	RF
	C	3-202.18 (C)	Shellstock Identification(dealernamelistedfirst)	12	RF
	Pf	3-203.12	Shellstock, Maintaining Identification	12	RF
	P	3-402.11	Parasite Destruction and scallop requirements	12	RF
	Pf	3-402.12	Records,Creation,& Retention	12	RF
Protection from Contamination - Food separated and protected	P	3-302.11 (A1-2)	Packaged and Unpackaged Food-Separation, Packaging, and Segregation	13	RF
	C	3-302.11 (A3-8)	Packaged and Unpackaged Food-Separation, Packaging, and Segregation	13	RF
	P	3-304.11	Food Contact with Equipment and Utensils and Linens	13	RF
	P	MCEHC Chap. 8, Sec. 2, Reg. 5	Gloves, Use Limitation; Limited to One Task	13	RF
	P	3-306.13(A)	Consumer Self-Service Operations	13	RF
Protection From Contamination - Food-contact surfaces: cleaned and sanitized	P	4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures	14	RF
	Pf	4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures	14	RF
	C	4-501.113	Mechanical Warewashing Equipment, Sanitization Pressure	14	RF
	P	4-501.114	Manualand Mechanical Warewashing Equipment, Chemical Sanitization- Temperature,pH,Concentration and Hardness	14	RF
	C	4-501.115	Manual Warewashing Equipment, Chemical Sanitization Using Detergent -Sanitizers	14	RF
	Pf	4-601.11(A)	Equipment, Food-Contact Surfaces,Nonfood-Contact Surfaces, and Utensils	14	RF
	P	4-602.11	EquipmentFood-ContactSurfacesandUtensils-Frequency	14	RF
	C	4-602.11 (E)	Equipment Food - Contact Surfaces and Utensils-Frequency(contactw/non-TCS)	14	RF
	C	4-602.12	Cooking and BakingEquipment	14	RF
	P	4-702.11	Before Use After Cleaning	14	RF
	P	4-703.11	HotWater and Chemical-Methods	14	RF
Protection from Contamination - Proper disposition of returned,previously	P	3-306.14	Returned Food and Re-service of Food	15	RF
	P	3-701.11	Discarding or Reconditioning Unsafe, Adulterated or Contaminated Food	15	RF

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<u>Time/Temperature Control For Safety Food</u> Time/ Temperature - Proper cooking time and temperatures	P	3-401.11	Raw Animal Foods-Cooking	16	RF
	P	3-401.14 (A-E)	Raw AnimalFoods-Non-continuous Cooking	16	RF
	Pf	3-401.11 (B1)	Raw Animal Foods-Cooking (preheated oven for roast)	16	RF
	Pf	3-401.11 (D2)	Raw Animal Foods-Cooking (RawRTE--comminuted meat on child menu)	16	RF
	C	3-401.12	MicrowaveCooking	16	RF
<u>Time/Temperature Control For Safety Food</u> Proper reheating procedures for hot holding	P	3-403.11	Reheating for HotHolding	17	RF
<u>Time/Temperature Control For Safety Food</u> Proper cooling time and temperatures	P	3-501.14	Cooling	18	RF
<u>Time/Temperature Control For Safety Food</u> Proper hot holding temperatures	P	3-501.16(A)(1)	Time/Temperature Control for Safety Food, Hot Holding	19	RF
<u>Time/Temperature Control For Safety Food</u> Proper cold holding temperatures	P	3-501.16(A)(2) and (B)	Time/Temperature Control for Safety Food, ColdHolding	20	RF
<u>Time/Temperature Control For Safety Food</u>	Pf	3-501.17	Ready-To-Eat Time/Temperature Control For Safety Food -Date Marking	21	RF
	P	3-501.18	Ready-To-Eat Time/Temperature Control for Safety Food-Disposition	21	RF
	Pf	3-501.19 (A1, B2, C2-3)	Time as a Public Health Control (documentation)	22	RF
	P	3-501.19 (B1,3-4; C1,4-5)	Time as a Public Health Control (temperature,discarded)	22	RF
<u>Consumer Advisory</u> - Consumer advisory provided for raw or undercooked food	Pf	3-603.11	Consumption of Animal Foods that are Raw,Undercooked,or Not Otherwise Processed to Eliminate Pathogens	23	RF
<u>Highly Susceptible Populations</u> - Pasteurized foods used; prohibited foods not offered	P	3-801.11(A), (B), (C), (E) and (G)	Pasteurized Foods,Prohibited Re-Service,and Prohibited Food	24	RF
<u>Chemical</u> - Food additives: approved and	P	3-202.12	Additives	25	RF
	P	3-302.14	Protection from Unapproved Additives	25	RF
<u>Chemical</u> - Toxic substances properly identified, stored, and used; held for retail sale, properly	Pf	7-101.11	Identifying Information, Prominence-Original Containers	26	RF
<u>Chemical</u> - Toxic substances properly identified, stored, and used; held for retail sale, properly	Pf	7-102.11	Common Name-Working Containers	26	RF
	P	7-201.11	Separation-Storage	26	RF
	Pf	7-202.11	Restriction-Presence and Use	26	RF
	P	7-202.12	ConditionsofUse	26	RF
	Pf	7-202.12 (C)	Conditions of Use (pesticides by certified applicator)	26	RF
<u>Chemical</u> - Toxic substances properly identified, stored, and used; held for retail sale, properly	P	7-203.11	Poisonous or Toxic Material Containers-Container Prohibitions	26	RF
	P	7-204.11	Sanitizers,Criteria-Chemicals	26	RF
	P	7-204.12	Chemicals for Washing, Treatment,Storage and Processing Fruits and Vegetables,Criteria	26	RF
	C	7-204.12 (B)	Chemicals for Washing,Treatment, Storage and Processing Fruits and Vegetables, Criteria(ozone)	26	RF
	P	7-204.13	Boiler Water Additives,Criteria	26	RF
	P	7-204.14	Drying Agents,Criteria	26	RF
	P	7-205.11	Incidental Food Contact, Criteria-Lubricants	26	RF
<u>Chemical</u> - Toxic substances properly identified, stored, and used; held for retail sale, properly	P	7-206.11	RestrictedUsePesticides,Criteria	26	RF
	P	7-206.12	RodentBaitStations	26	RF
	P	7-206.13	Tracking Powders,Pest Control and Monitoring	26	RF
	C	7-206.13 (B)	Tracking Powders, Pest Control and Monitoring (contamination by nontoxic)	26	RF

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Chemical - Toxic substances properly identified, stored, and used; held for retail sale, properly	Pf	7-207.11 (A)	RestrictionandStorage-Medicines(unnecessarymedicines)	26	RF
	P	7-207.11 (B)	RestrictionandStorage-Medicines(storage&labeling)	26	RF
	P	7-207.12	RefrigeratedMedicines,Storage	26	RF
	Pf	7-208.11 (A)	Storage-FirstAidSupplies(labeled)	26	RF
	P	7-208.11 (B)	Storage-FirstAidSupplies(storage)	26	RF
	C	7-209.11	Storage-OtherPersonalCareItems	26	RF
	P	7-301.11	Separation-Storage and Display,Stock and Retail Sale	26	RF
Conformance with Approved Procedures/Mobile Food - Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	P	3-404.11 (A)	Treating Juice (treated under HACCPfor5-log reduction)	27	RF
	Pf	3-404.11 (B)	TreatingJuice(properlylabeledifuntreated)	27	RF
	Pf	3-502.11	VarianceRequirement	27	RF
	P	3-502.12 (A)	Reduced Oxygen Packaging, Criteria	27	RF
	Pf	3-502.12 (B)	ReducedOxygenPackaging, Criteria (HACCP plan requirements)	27	RF
	Pf	4-204.110(B)	MolluscanShellfishTanks	27	RF
	P	8-103.12 (A)	ConformancewithApprovedProcedures (compliancewithHACCPplan)	27	RF
	Pf	8-103.12 (B)	ConformancewithApprovedProcedures (HACCPrecords)	27	RF
	C	8-201.13	When a HACCP Plan is Required	27	RF
Safe Food and Water - Pasteurized eggs used where required	Pf	8-201.14	ContentsofaHACCPPlan	27	RF
	P	3-302.13	PasteurizedEggsSubstitutedforRawEggsforCertainRecipes	28	GRP
Safe Food and Water - Water and ice from approved source	P	3-202.16	Ice(coolingexteriorsurfacesoffood)	29	GRP
	P	5-101.11	ApprovedSystem-Source	29	GRP
	P	5-102.11	Standards-Quality	29	GRP
	P	5-102.12	NondrinkingWater	29	GRP
	Pf	5-102.13	Sampling	29	GRP
	C	5-102.14	SampleReport	29	GRP
	Pf	5-104.12	AlternativeWaterSupply	29	GRP
Safe Food and Water - Variance obtained for specialized processing methods	Pf	8-103.11	Documentation of Proposed Variance and Justification	30	GRP
Food Temperature Control - Proper cooling methods used; adequate equipment for temperature control	C	3-501.11	Frozen Food	31	GRP
	Pf	3-501.15 (A)	Cooling Methods	31	GRP
	C	3-501.15 (B)	Cooling Methods(cooling containers)	31	GRP
	Pf	4-301.11	Cooling, Heating, and Holding Capacities-Equipment	31	GRP
Food Temperature Control - Plant food properly cooked for hot holding	Pf	3-401.13	Plant Food Cooking for Hot Holding	32	GRP
Food Temperature Control - Approved thawing methods used	C	3-501.12	Potentially Hazardous Food (Time/TemperatureControlforSafetyFood), Slacking	33	GRP
	C	3-501.13	Thawing	33	GRP
Food Temperature Control - Thermometers provided and accurate	Pf	4-203.11	TemperatureMeasuringDevices,Food-Accuracy	34	GRP
	Pf	4-203.12	TemperatureMeasuringDevices,AmbientAir andWater-Accuracy	34	GRP
	C	4-204-112	TemperatureMeasuringDevices-Functionality	34	GRP
	Pf	4-204-112 (E)	TemperatureMeasuringDevices-Functionality(warewashingmachines)	34	GRP
	Pf	4-302.12	FoodTemperatureMeasuringDevices	34	GRP
	Pf	4-502.11(B)	GoodRepairandCalibration	34	GRP
Food Identification - Food properly labeled; original container	Pf	3-202.17	ShuckedShellfish,Packaging and Identification	35	GRP
	C	3-203.11	Molluscan Shellfish, Original Container	35	GRP
	C	3-302.12	Food Storage Containers Identified with Common Name of Food	35	GRP
	C	3-305.13	VendedPotentiallyHazardousFood (Time/Temperature Control for SafetyFood),Original Container	35	GRP
	C	3-601.11	Standards of Identity	35	GRP

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
	C	3-601.12	Honestly Presented	35	GRP
Food Identification - Food properly labeled; original container	C	3-602.11	Food Labels	35	GRP
	Pf	3-602.11 (B)(5)	FoodLabels(food allergens)	35	GRP
	C	3-602.12	Other Forms of Information	35	GRP
Prevention of Food Contamination - Insects, rodents and animals not Present	Pf	2-403.11	HandlingProhibition-Animals	36	GRP
	C	6-202.13	Insect Control Devices,Design and Installation	36	GRP
	C	6-202.15	Outer Openings,Protected	36	GRP
	C	6-202.16	Exterior Walls and Roofs,Protective Barrier	36	GRP
	C	6-501.111 (A-B, D)	Controlling Pests	36	GRP
	Pf	6-501.111 (C)	ControllingPests(approved trapping methods)	36	GRP
	C	6-501.112	Removing Dead or Trapped Birds, Insects, Rodents and other Pest	36	GRP
	Pf	6-501.115	Prohibiting Animals	36	GRP
Prevention of Food Contamination - Contamination prevented during food preparation, storage and display	C	3-202.19	Shellstock,Condition	37	GRP
	P	3-303.11	Ice Used as Exterior Coolant, Prohibited as Ingredient	37	GRP
	C	3-303.12 (A)	Storage or Display of Food in Contact with Water or Ice(permeable packaging)	37	GRP
	C	3-303.12 (B)	Storage or Display of Food in Contact with Water or Ice (unpackaged food)	37	GRP
	C	3-304.13	Linens and Napkins,UseLimitations	37	GRP
	C	3-305.11	Food Storage - Preventing Contamination from the Premises	37	GRP
	C	3-305.12	Food Storage, Prohibited Areas	37	GRP
	C	3-305.14	Food Preparation	37	GRP
	P	3-306.11	Food Display-Preventing Contamination by Consumers	37	GRP
	C	3-306.12	Condiments,Protection	37	GRP
	Pf	3-306.13(B) and (C)	Consumer Self-Service Operations	37	GRP
	C	3-307.11	Miscellaneous Sources of Contamination	37	GRP
	Pf	6-404.11	Segregation and Location-Distressed Merchandise	37	GRP
Prevention of Food Contamination - Personal cleanliness	Pf	2-302.11	Maintenance-Fingernails	38	GRP
	C	2-303.11	Prohibition-Jewelry	38	GRP
	C	2-304.11	Clean Condition-Outer Clothing	38	GRP
	C	2-402.11	Effectiveness-Hair Restraints	38	GRP
Prevention of Food Contamination - Wiping cloths; properly used and stored	C	3-304.14	WipingCloths,Use Limitation	39	GRP
	C	4-101.16	Sponges Use Limitation	39	GRP
	C	4-901.12	Wiping Cloths,Air Drying Location	39	GRP
	C	3-302.15	Washing Fruits and Vegetables	40	GRP
Prevention of Food Contamination - Washing fruits and vegetables	P	7-204.12 (A)	Chemicals for Washing,Treatment, Storage and Processing Fruits and Vegetables,Criteria (approved chemicals)	40	GRP
	C	7-204.12 (B)	Chemicals for Washing,Treatment, Storage and Processing Fruits and Vegetables, Criteria (ozone)	40	GRP
Proper Use of Utensils - In-use utensils; properly stored	C	3-304.12	In-UseUtensils,Between-UseStorage	41	GRP
Proper Use of Utensils - Utensils, equipment and linens; properly stored, dried, handled	C	4-801.11	Clean Linens	42	GRP
	C	4-802.11	Specifications-Laundering Frequency	42	GRP
	C	4-803.11	Storage of Soiled Linens	42	GRP
	C	4-803.12	Mechanical Washing	42	GRP
	C	4-901.11	Equipment and Utensils,Air-Drying Required	42	GRP
	C	4-903.11(A), (B) and (D)	Equipment,Utensils,Linens and Single-Service and Single-Use Articles-Storing	42	GRP
	C	4-903.12	Prohibitions	42	GRP
	C	4-904.11	Kitchenware and Tableware-Preventing Contamination	42	GRP
	C	4-904.12	Soiled and Clean Tableware	42	GRP
	C	4-904.13	Preset Tableware	42	GRP

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
Proper Use of Utensils - Single-use/single-service articles; properly stored, used	P	4-502.12	Single-Service and Single-Use Articles, Required Use (single service required with no warewashing facilities)	43	GRP
	C	4-502.13 (A)	Single-Service and Single-Use Articles-Use Limitations	43	GRP
	C	4-502.13 (B)	Single-Service and Single-Use Articles-Use Limitations (milk dispensing tubes)	43	GRP
Proper Use of Utensils - Single-use/single-service articles; properly stored, used	C	4-502.14	Shells, Use Limitations	43	GRP
	C	4-903.11 (A) and (C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing	43	GRP
	C	4-903.12	Prohibitions	43	GRP
	C	4-904.11	Kitchenware and Tableware-Preventing Contamination	43	GRP
Proper Use of Utensils - Gloves used properly	C	<i>MCEHC Chap. 8, Sec. 2, Reg. 5 (a)-(c), C: Gloves, Use Limitations</i>	Gloves, Use Limitations (type of gloves)	44	GRP
	C	<i>MCEHC Chap. 8, Sec. 2, Reg. 5d, C: Latex Gloves</i>	Gloves, Latex Gloves	44	GRP
Utensils, Equipment and Vending - Food and non-food-contact surfaces cleanable, properly designed, constructed and used	C	3-304.16	Using Clean Tableware for Second Portions and Refills	45	GRP
	P	3-304.17	Refilling Returnables-must meet specific requirements	45	GRP
	P	4-101.11 (A)	Characteristics-Materials for Construction and Repair (Safe)	45	GRP
	C	4-101.11 (B-E)	Characteristics-Materials for Construction and Repair (durable, smooth, easily cleanable)	45	GRP
	C	4-101.12	Cast Iron, Use Limitations	45	GRP
	P	4-101.13 (A-B)	Lead, Use Limitation	45	GRP
	P	4-101.13 (A-B)	Lead, Use Limitation	45	GRP
	C	4-101.13 (C)	Lead, Use Limitation (solder, flux 0.2%)	45	GRP
	P	4-101.14	Copper Use Limitation	45	GRP
	P	4-101.15	Galvanized Metal, Use Limitation	45	GRP
	C	4-101.17	Wood, Use Limitation	45	GRP
	C	4-101.18	Nonstick Coatings, Use Limitation	45	GRP
	C	4-101.19	Nonfood-Contact Surfaces	45	GRP
	P	4-102.11 (A)(1) and (B)(1)	Characteristics-Single-Service and Single-Use (migration of deleterious substances, safe)	45	GRP
	C	4-102.11 (A)(2) and (B)(2)	Characteristics-Single-Service and Single-Use (impart color, odor, taste; clean)	45	GRP
	C	4-201.11	Equipment and Utensils-Durability and Strength	45	GRP
	C	4-201.12	Food Temperature Measuring Devices	45	GRP
	Pf	4-202.11	Food-Contact Surfaces-Cleanability	45	GRP
	Pf	4-202.12 (A)(1)	CIP Equipment (sanitizer contact all surfaces)	45	GRP
	C	4-202.12 (A)(2) and (B)	CIP Equipment (self-draining, inspection access)	45	GRP
	C	4-202.13	"V" Threads, Use Limitation	45	GRP
	C	4-202.14	Hot Oil Filtering Equipment	45	GRP
	C	4-202.15	Can Openers	45	GRP
	C	4-202.16	Nonfood-Contact Surfaces	45	GRP
	C	4-202.17	Kick Plates Removable	45	GRP
	P	4-204.110 (A)	Molluscan Shellfish Tanks	45	GRP
	P	4-204.111	Vending Machines, Automatic Shutoff	45	GRP
	C	4-204.12	Equipment Openings, Closures and Deflectors	45	GRP
	C	4-204.121	Vending Machines, Liquid Waste Products	45	GRP
	C	4-204.122	Case Lot Handling Apparatuses, Moveability	45	GRP
	C	4-204.123	Vending Machine Doors and Openings	45	GRP
	C	4-204.13 (A-D)	Dispensing Equipment, Protection of Equipment and Food	45	GRP
	P	4-204.13 (E)(1-2)	Dispensing Equipment, Protection of Equipment and Food (liquid TCS time as control)	45	GRP
	C	4-204.14	Vending Machine Vending Stage Closure	45	GRP
	C	4-204.15	Bearings and Gear Boxes, Leak proof	45	GRP

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Utensils, Equipment and Vending -Food and non-food- contact surfaces cleanable, properly designed, constructed and used	C	4-204.16	BeverageTubing,Separation	45	GRP
	C	4-204.17	IceUnits,Separation of Drains	45	GRP
	C	4-204.18	Condenser Unit, Separation	45	GRP
	C	4-204.19	Can Openers on Vending Machines	45	GRP
	Pf	4-302.11	Utensils,ConsumerSelf-Service	45	GRP
Utensils, Equipment and Vending - Food and non-food- contact surfaces cleanable, properly designed, constructed and used	C	4-401.11	Equipment,ClothesWashers,Dryers and Storage Cabinets, Contamination Prevention-Location	45	GRP
	C	4-402.11	Fixed Equipment, Spacing or Sealing-Installation	45	GRP
	C	4-402.12	Fixed Equipment, Elevation or Sealing	45	GRP
	C	4-501.11	Good Repair and Proper Adjustment-Equipment	45	GRP
	C	4-501.12	CuttingSurfaces	45	GRP
	C	4-501.13	MicrowaveOvens	45	GRP
	C	4-502.11(A) and (C)	Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices	45	GRP
	C	4-603.11	Dry Cleaning - Methods	45	GRP
	C	4-902.11	Food-ContactSurfaces-Lubricating and Reassembling	45	GRP
	C	4-902.12	Equipment-Lubricating and Reassembling	45	GRP
	C	6-501.116	Vending Machine Signs	45	GRP
Utensils, Equipment and Vending - Warewashing facilities, installed, maintained, used, test strips	C	4-203.13	PressureMeasuringDevices,MechanicalWarewashing Equipment	46	GRP
	C	4-204.113	Warewashing Machine, Data Plate Operation Specifications	46	GRP
	C	4-204.114	Warewashing Machines,Internal Baffles	46	GRP
	Pf	4-204.115	WarewashingMachines,Temperature Measuring Devices	46	GRP
	Pf	4-204.116	Manual Warewashing Equipment, Heaters and Baskets	46	GRP
	Pf	4-204.117	Warewashing Machines,Automatic Dispensing of Detergents and Sanitizers	46	GRP
	C	4-204.118	Warewashing Machines,Flow Pressure Device	46	GRP
	C	4-204.119	Warewashing Sinks and Drainboards,Self-Draining	46	GRP
	C	4-204.120	EquipmentCompartments,Drainage	46	GRP
	Pf	4-301.12 (A-B)	Manual Warewashing,Sink Compartment Requirements(3compartments,size)	46	GRP
	C	4-301.12 (D-E)	Manual Warewashing, Sink Compartment Requirements (2 compartment sink requirements)	46	GRP
	C	4-301.13	Drainboards	46	GRP
	Pf	4-302.13	Temperature Measuring Devices , Manual & Mechanical Warewashing	46	GRP
	Pf	4-302.14	Sanitizing Solutions,Testing Devices	46	GRP
	Pf	4-501.110	Mechanical Warewashing Equipment, Wash Solution Temperature	46	GRP
	Pf	4-501.116	Warewashing Equipment,Determining Chemical Sanitizer Concentration	46	GRP
	C	4-501.14	Warewashing Equipment,Cleaning Frequency	46	GRP
	C	4-501.15	Warewashing Machines, Manufacturers' Operating Instructions	46	GRP
	C	4-501.16	Warewashing Sinks,Use Limitation	46	GRP
	Pf	4-501.17	Warewashing Equipment,CleaningAgents	46	GRP
	C	4-501.18	Warewashing Equipment,CleanSolutions	46	GRP
	Pf	4-501.19	Manual Warewashing Equipment, Wash Solution Temperature	46	GRP
	C	4-603.12	Precleaning	46	GRP
	C	4-603.13	LoadingofSoiledItems,WarewashingMachines	46	GRP
	C	4-603.14	WetCleaning	46	GRP
	C	4-603.15	Washing, Procedures for Alternative Manual Warewashing Equipment	46	GRP

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
Utensils, Equipment and Vending - Warewashing facilities, installed, maintained, used, test strips	C	4-603.16	Rinsing Procedures	46	GRP
Utensils, Equipment and Vending - Non-food-contact surfaces clean	C	4-601.11(B) and (C	Equipment, Food-ContactSurfaces, Non food-Contact Surfaces,and Utensils	47	GRP
	C	4-601.11(C	Equipment,Food-Contact Surfaces,Nonfood-Contact Surfaces,and Utensils	47	GRP
	C	4-602.13	NonfoodContactSurfaces	47	GRP
Physical Facilities - Plumbing installed; proper backflow devices	Pf	5-103.11	Capacity-Quantity and Availability	48	GRP
	Pf	5-103.12	Pressure	48	GRP
	Pf	5-104.11	System-Distribution,Delivery,and Retention	48	GRP
	P	5-101.12	SystemFlushingandDisinfection	49	GRP
	P	5-201.11	Approved-Materials	49	GRP
	P	5-202.11 (A)	Approved System	49	GRP
	C	5-202.11 (B)	Cleanable Fixtures	49	GRP
	P	5-202.13	BackflowPrevention,AirGap	49	GRP
	P	5-202.14	Backflow Prevention Device, Design Standard	49	GRP
	C	5-202.15	Conditioning Device, Design	49	GRP
	C	5-203.13	Service Sink	49	GRP
	P	5-203.14	Backflow Prevention Device, When Required	49	GRP
	P	5-203.15	Backflow Prevention Device.Carbonator	49	GRP
	C	5-204.12	Backflow Prevention Device, Location	49	GRP
	C	5-204.13	Conditioning Device, Location	49	GRP
	P	5-205.12 (A)	Prohibiting a CrossConnection	49	GRP
	Pf	5-205.12 (B)	Prohibiting a Cross Connection (identify non-drinking water pipes)	49	GRP
	Pf	5-205.13	Scheduling Inspection and Service for a Water System Device	49	GRP
	P	5-205.14	Water Reservoir of Fogging Devices, Cleaning	49	GRP
	P	5-205.15 (A)	System Maintained in Good Repair (repair according to law)	49	GRP
	C	5-205.15 (B)	System Maintained in Good Repair (maintained)	49	GRP
	P	5-301.11 (A)	Approved-Materials,Mobile Water Tank and Mobile Food Establishment Water Tank(safe materials)	49	GRP
	C	5-301.11 (B-C)	Approved-Materials,MobileWaterTankand MobileFoodEstablishmentWaterTank(durable, smooth,easily cleanable)	49	GRP
	C	5-302.11	Enclosed System,Sloped to Drain	49	GRP
	C	5-302.12	Inspection and Cleaning Port, Protected and Secured	49	GRP
	C	5-302.13	"V"TypeThreads,UseLimitation	49	GRP
	C	5-302.14	TankVent,Protected	49	GRP
	C	5-302.15	InletandOutlet,SlopedtoDrain	49	GRP
	P	5-302.16 (A)	Hose,ConstructionandIdentification(safe)	49	GRP
	C	5-302.16 (B-E)	Hose,ConstructionandIdentification(durable,smooth,id entified)	49	GRP
	P	5-303.11	Filter,CompressedAir	49	GRP
	C	5-303.12	ProtectiveCoverorDevice	49	GRP
	C	5-303.13	MobileFoodEstablishmentTankInlet	49	GRP
	P	5-304.11	SystemFlushingandSanitization- OperationandMaintenance	49	GRP
	C	5-304.12	UsingaPumpandHoses,BackflowPrevention	49	GRP
	C	5-304.13	ProtectingInlet,OutletandHoseFitting	49	GRP
	P	5-304.14	Tank,PumpandHoses,Dedication	49	GRP
Physical Facilities - Sewage and waste water properly disposed	C	5-401.11	Capacity	50	GRP
	C	5-401.11 (B)	Drainage	50	GRP
	P	5-402.11	BackflowPrevention	50	GRP
	C	5-402.12	GreaseTrap	50	GRP
	P	5-402.13	ConveyingSewage	50	GRP
	Pf	5-402.14	RemovingMobileFoodEstablishmentWastes	50	GRP
	C	5-402.15	FlushingWasteRetentionTank	50	GRP
	P	5-403.11	ApprovedSewageDisposalSystem	50	GRP
	C	5-403.12	OtherLiquidWastesandRainwater	50	GRP

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
Physical Facilities - Toilet facilities: properly constructed, supplied, clean	C	5-203.12	ToiletsandUrinals	51	GRP
	C	5-501.17	ToiletRoomReceptacle,Covered	51	GRP
	C	6-202.14	ToiletRooms,Enclosed	51	GRP
	Pf	6-302.11	Toilet Tissue, Availability	51	GRP
	C	6-402.11	Conveniently Located	51	GRP
	C	6-501.18	Cleaning of Plumbing Fixtures	51	GRP
Physical Facilities - Toilet facilities: properly constructed, supplied, clean	C	6-501.19	Closing Toilet Room Doors	51	GRP
Physical Facilities - Garbage/refuse properly disposed; facilities maintained	C	5-501.11	Outdoor Storage Surface	52	GRP
	C	5-501.110	StorageRefuse, Recyclables and Returnables	52	GRP
	C	5-501.111	Area, Enclosures and Receptacles,Good Repair	52	GRP
	C	5-501.112	Outside Storage Prohibitions	52	GRP
	C	5-501.113	CoveringReceptacles	52	GRP
	C	5-501.114	Using Drain Plugs	52	GRP
	C	5-501.115	Maintaining Refuse Areas and Enclosures	52	GRP
	C	5-501.116	Cleaning Receptacles	52	GRP
	C	5-501.116	Cleaning Receptacles	52	GRP
	C	5-501.12	Outdoor Enclosure	52	GRP
	C	5-501.13	Receptacles	52	GRP
	C	5-501.14	Receptacles in Vending Machines	52	GRP
	C	5-501.15	Outside Receptacles	52	GRP
	C	5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability	52	GRP
	C	5-501.18	Cleaning Implements and Supplies	52	GRP
	C	5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location	52	GRP
	C	5-502.11	Frequency-Removal	52	GRP
	C	5-502.12	Receptacles or Vehicles	52	GRP
	C	5-503.11	CommunityorIndividualFacility	52	GRP
	C	6-202.110	OutdoorrefuseAreas,CurbedandGradedtoDrain	52	GRP
Physical Facilities - Physical facilities installed, maintained, and clean	C	4-301.15	ClothesWashersandDryers	53	GRP
	C	4-401.11(C)	Equipment,ClothsWashersandDryers,and StorageCabinets,ContaminationPrevention	53	GRP
	C	4-803.13	Use of LaundryFacilities	53	GRP
	C	6-101.11	Surface Characteristics-Indoor Areas	53	GRP
	C	6-102.11	Surface Characteristics-OutdoorAreas	53	GRP
	C	6-102.11	Surface Characteristics-OutdoorAreas	53	GRP
	C	6-201.11	Floors,Walls and Ceilings-Cleanability	53	GRP
	C	6-201.12	Floors,Walls,and Ceilings,Utility Lines	53	GRP
	C	6-201.13 (A)	Floor and Wall Junctions,Coved, and EnclosedorSealed(covedbase)	53	GRP
	C	6-201.13 (B)	FloorandWallJunctions,Coved,and Enclosed or Sealed(graded to drain)	53	GRP
	C	6-201.14	Floor Carpeting, Restrictions and Installation	53	GRP
	C	6-201.15	Floor Covering, Mats and Duckboards	53	GRP
	C	6-201.16	Wall and Ceiling Coverings and Coatings	53	GRP
	C	6-201.17	Walls and Ceilings, Attachments	53	GRP
	C	6-201.18	WallsandCeilings,Studs,Joists,andRafters	53	GRP
	P	6-202.111	Private Homes and Living or Sleeping Quarters,Use Prohibition	53	GRP
	C	6-202.112	Living or Sleeping Quarters, Separation	53	GRP
	C	6-202.17	Outdoor Food Vending Areas.Overhead Protection	53	GRP
	C	6-202.18	Outdoor Servicing Areas,Overhead Protection	53	GRP
	C	6-202.19	Outdoor Walking and Driving Surfaces, Graded to Drain	53	GRP
	C	6-501.11	Repairing -Premises,Structures, Attachments,and Fixtures-Methods	53	GRP
	C	6-501.113	Storing Maintenance Tools	53	GRP
	C	6-501.114	MaintainingPremises,UnnecessaryItemsandLitter	53	GRP
	C	6-501.12	Cleaning,FrequencyandRestrictions	53	GRP
	C	6-501.13	CleaningFloors,DustlessMethods	53	GRP

Violation Category	P, Pf, C	Code Reference	ViolationDescription	Violation#	Type
	Pf	6-501.15	Cleaning Maintenance Tools, Preventing Contamination	53	GRP
	C	6-501.16	Drying Mops	53	GRP
	C	6-501.17	Absorbent Materials on Floors,Use Limitation	53	GRP
Physical Facilities - Adequate ventilation and lighting; designated areas used	C	4-202.18	VentilationHoodSystems,Filters	54	GRP
	C	4-204.11	Ventilation Hood Systems,Drip Prevention	54	GRP
	C	4-301.14	Ventilation Hood Systems,Adequacy	54	GRP
	C	6-202.11 (A)	Light Bulbs,Protective Shielding	54	GRP
	C	6-202.11 (C)	Light Bulbs, Protective Shielding (infrared,heatlamp)	54	GRP
Physical Facilities - Adequate ventilation and lighting; designated areas used	C	6-202.12	Heating,Ventilation,Air Conditioning System Vents	54	GRP
	C	6-303.11	Intensity-Lighting	54	GRP
	C	6-304.11	Mechanical-Ventilation	54	GRP
	C	6-305.11	Designation-Dressing Areas and Lockers	54	GRP
	C	6-403.11	Designated Areas-Employee Accommodations for eating/drinking/smoking	54	GRP
	C	6-501.110	Using Dressing Rooms and Lockers	54	GRP
	C	6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition	54	GRP
Supervision - Certified Food Protection Manager	C	2-102.12(A)	Certified Food Protection Manager	FDA01	RF
Employee Health - Procedures for Responding	Pf	2-501.11	Clean-up of Vomiting and Diarrheal Events	FDA02	RF